



SHEEP'S CREAM CHEESE FRITTATA WITH SPINACH AND BROWN BREAD



QimiQ BENEFITS

- Full taste with less fat content
- Quick and simple preparation
- Oven baked dishes remain moist for longer



15



easy

INGREDIENTS FOR 10 PORTIONS

600 g QimiQ Classic, room temperature

300 g Onion(s), finely sliced

40 g Garlic, finely chopped

200 g Butter

400 g Leaf spinach, blanched

10 Egg yolk(s)

125 g Walnuts, minced

10 Egg white(s)

Salt

Black pepper, freshly ground

750 g Brown bread, without crust

300 g Sheep's cream cheese

METHOD

1. Fry the onions and garlic in butter until soft. Add the spinach leaves and season to taste. Allow to cool.
2. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks and walnuts and mix well. Stir into the spinach mixture.
3. Beat the egg whites until stiff and fold into the QimiQ mixture.
4. Cut the bread slices into cubes and place into a greased pan or baking dish.
5. Pour the mixture over the bread cubes and top with the pieces of cream cheese.
6. Bake in a preheated oven at 360 °F for approx. 15 minutes.